

EARLY BIRD MENU

TWO COURSE DINNER - €38.95

THREE COURSE DINNER - €45

STARTERS

French Onion Soup, Gruyere Cheese

Classic caramelised onion soup with a gratinated cheese topping (1,7,12)

Beetroot, Chicory, Coffee

Variations of beetroot with multiple textures and techniques, bitter red chicory leaves & vegan coffee aioli (6.12)

Chicken Thigh Kiev, Lemon, Sprouting Broccoli

Crispy chicken thigh, stuffed garlic butter, garnished with purple sprouting broccoli tips, lemon vinaigrette (1,3,7,12)

MAINS

Chicken Supreme

Pan fried chicken supreme, buttered swiss chard, citrus chutney & chicken jus (7,12)

Pan fried Cod

Pan fried cod, salt baked radish, chicken skin, seaweed butter (1,4,7,12)

ooz Sirloin

Chargrilled 42 day dry aged Heifer Sirloin, confit garlic, shallot puree & sautéed wild mushrooms served with green peppercorn sauce or truffle jus (4,7,10,12) & Supplement if selected with 2/3 course dinner

Beef Shin Ragu, Pappardelle, Pangratatto

24 hour braised beef shin, rich tomato sauce, fresh pappardelle pasta, crisp breadcrumb & herb topping (1,3,7,12)

Redefine Meat Flank Steak

Chargrilled vegan flank steak, confit garlic, sautéed wild mushroom, green peppercorn plant butter (1,6,10)

€4 Supplement if selected with 2/3 course dinner

Pappardelle Primavera Pangrattato

Asparagus & pea fresh pappardelle pasta, lemon & chili vinaigrette, crisp breadcrumb & herb topping (1,3,7,12)

*All mains except the Pappardelle will be served with a side of mashed potatoes or chips

SIDES €6

Hand Cut Chips

Creamy Mashed Potatoes (7)

Confit Carrots (8.12)

Roast Baby Potatoes (8.12)

Leeks Cooked in Whey, Burnt Chive Oil (8,12)

House Garden Salad (8,12)

DESSERTS

Vegan Passionfruit Mousse, Mango Ragu, Coconut(1,6)

Chocolate Delice, Pate Sucree, Olive Oil

(1,3,6,7,8,12)

Affogato

(3,7,12)

^{*} All groups of 5 or more people will have an automatic 10% discretionary gratuity added to their bill *